CERTIFICATE IN FOOD SAFETY AND INDUSTRIAL MANAGEMENT

Curriculum

This program is designed to help students extend their food science technical and practical knowledge of the field while introducing them to core topics and providing up-to-date knowledge of the technologies and modern management approaches used in world-class industrial companies.

Code	Title	Credit Hours
Food Safety and Technology Electives		**(6)**
Select a minimum of two courses from the following:		6
FDSN 505	Food Microbiology	3
FDSN 511	Food Law and Regulations	3
FDSN 531	HACCP Planning and Implementation	3
Industrial Technology and Management Electives		**(6)**
Select a minimum of two courses from the following:		6
INTM 508	Cost Management	3
INTM 511	Industrial Leadership	3
INTM 515	Advanced Project Management	3
INTM 518	Industrial Risk Management	3
INTM 520	Applied Strategies for the Competitive Enterprise	3
Total Credit Hours		**12**